

# Rave Reviews Coconut Cake

## Ingredients

1 (18.25 ounce) package yellow cake mix	4 tablespoons butter
1 (3.5 ounce) package instant vanilla pudding mix	2 cups flaked coconut
1 1/3 cups water	2 teaspoons milk
4 eggs	3 1/2 cups confectioners' sugar
1/4 cup vegetable oil	1/2 teaspoon vanilla extract
2 cups flaked coconut	1 (8 ounce) package cream cheese
1 cup chopped walnuts	

## Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 8 or 9 inch round cake pans.
2. Blend the cake mix, pudding mix, water, eggs and oil in a large mixing bowl. Beat at medium speed for 4 minutes. Stir in 2 cups of the coconut and the chopped walnuts. Pour the batter into the prepared pans.
3. Bake at 350 degrees F (175 degrees C) for 35 minutes. Let cakes cool in pans for 15 minutes then remove and finish cooling on rack.
4. To Make Frosting: Melt the butter or margarine in a skillet. Add the 2 cups flaked coconut and stir constantly over low heat until golden brown. Spread coconut on absorbent paper to cool.
5. Cream the remaining 2 tablespoons butter or margarine with the cream cheese. Add the milk and confectioners' sugar alternately, beating well. Add the vanilla and stir in 1 3/4 cups of the toasted coconut.
6. To Assemble Cake: Spread tops of cooled cake layers with some of the frosting. Stack them and then frost the sides of the cake. Sprinkle Cake with the remaining toasted coconut.



